



CANAPES

**5 per head:
£7.50+VAT**

**8 per head:
£11.60+VAT**

MEAT

- Salmon rillette and cucumber (GF) (fish, milk)
- Anti-pasti skewer (GF, can be made V) (milk)
- Chilli and lime king prawn skewer (GF) (crustacean)
- Parma ham and melon skewer (GF)
- Skewer of smoked mackerel and beetroot with creamy horseradish dip (GF) (milk, fish)
- Crostini with brussels paté (gluten, milk, soya)

VEGETARIAN

- Caprese salad skewer (V, GF) (milk)
- Goat's cheese crostini with Candi's parsnip chutney (V) (milk, gluten, mustard, soya)
- Ploughman's crostini (V, can be made VGN) (gluten, milk, soya)
- Crostini with Manchego and fig chutney (V) (gluten, milk, soya)
- Cheesy pesto stars (V) (milk, gluten, egg)

VEGAN

- Vegan 'cheese' and sun dried tomato on crostini (VGN) (gluten, soya)
- Mushroom pate on crostini (VGN) (gluten, soya)

TO ORDER:
w: thefeed.org.uk/catering
e: kitchen@thefeed.org.uk
t: 07784358932



CANAPÉS

SWEET

Cookie dough with chocolate dip (gluten, milk, soya)

Chocolate brownie cubes (GF) (milk, egg, soya)

White chocolate dipped strawberries (GF) (milk, soya)

Dark chocolate dipped strawberries (VGN, GF) (soya)

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WE ADVISE:

FOR A 2 HOUR DRINKS PARTY:

8-10 canapés per guest. Choose at least 4 different canapés.

CANAPÉS AS A MEAL

12-14 canapés per guest. Choose at least 6 different canapés.

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